Food Protection

- Installation Food Protection Programs
  DA Pamphlet 30-22, Operation Procedures for the Army Food Program, Chapter 3, paragraph 3-7.

- Purpose is to Reiterate food protection requirements as prescribed by regulation. (DA PAM 30-22/TB MED 530).

- Provide reinforcement of:
  - Food Risk Management procedures.
  - Risk management responsibilities of the Dining Facility Manager and Food Program Manager.
  - DA Forms 7458 & 7459.

- Provide guidance for food risk management implementation and follow-up.

Introduction

- Proactive development & execution of food safety & sanitation procedures.
- Coordination with supporting Prev. Med activity.
- Installation food safety & sanitation program requirements:
  - Army Food risk management/Composite Risk Mgmt.
  - Food safety & sanitation training.
  - Integrated pest management/TB MED

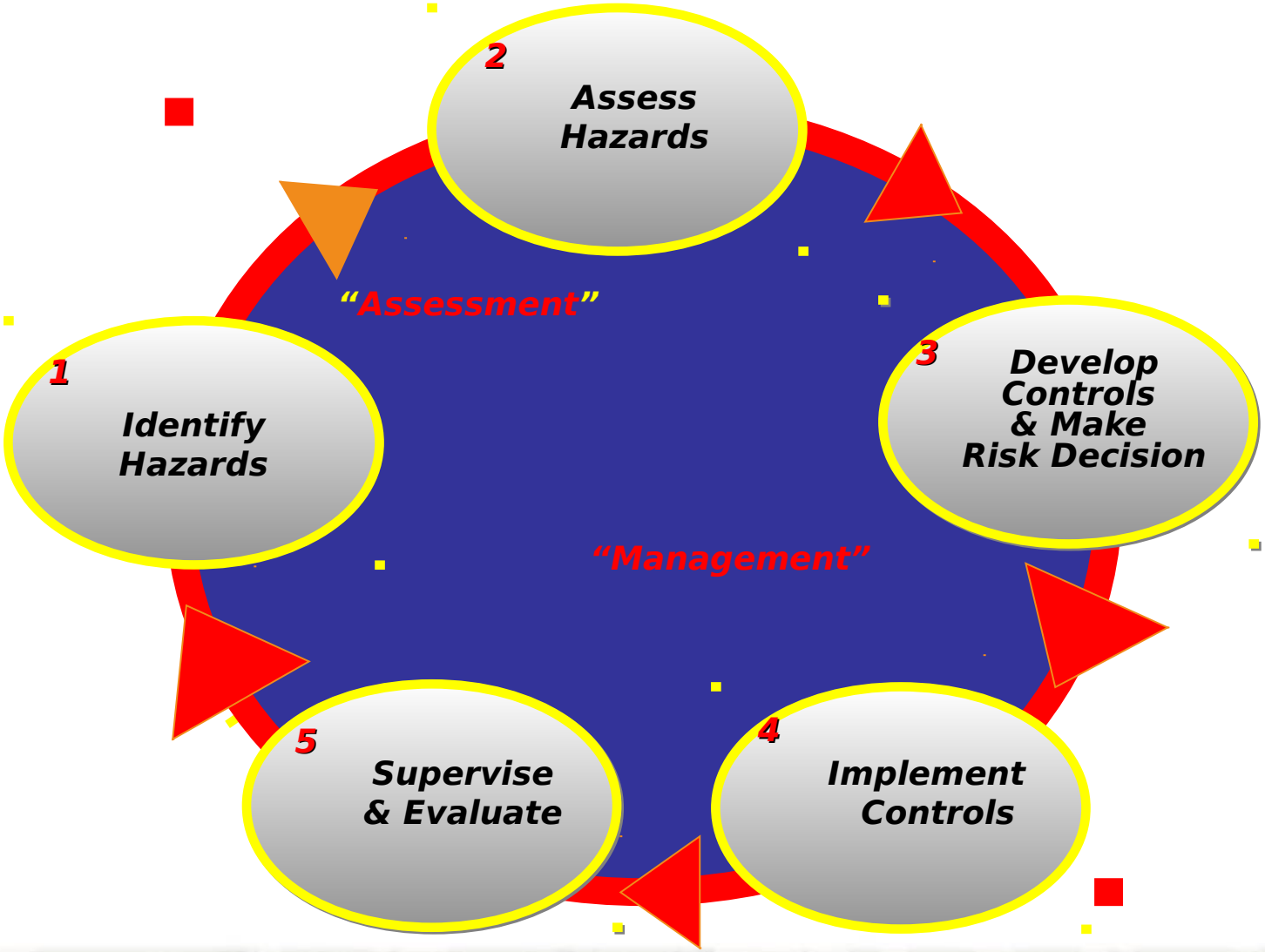
…promotes the efficient allocation of resources by identifying systemic problems associated with facilities, equipment, or personnel training.

Training & Integrated Pest Management

- Food Sanitation Training:
  - Supervisor Certification required every 4 years.
  - 4 hours annual refresher for all workers.
  - 8 hours initial training of all food service personnel prior to beginning work.

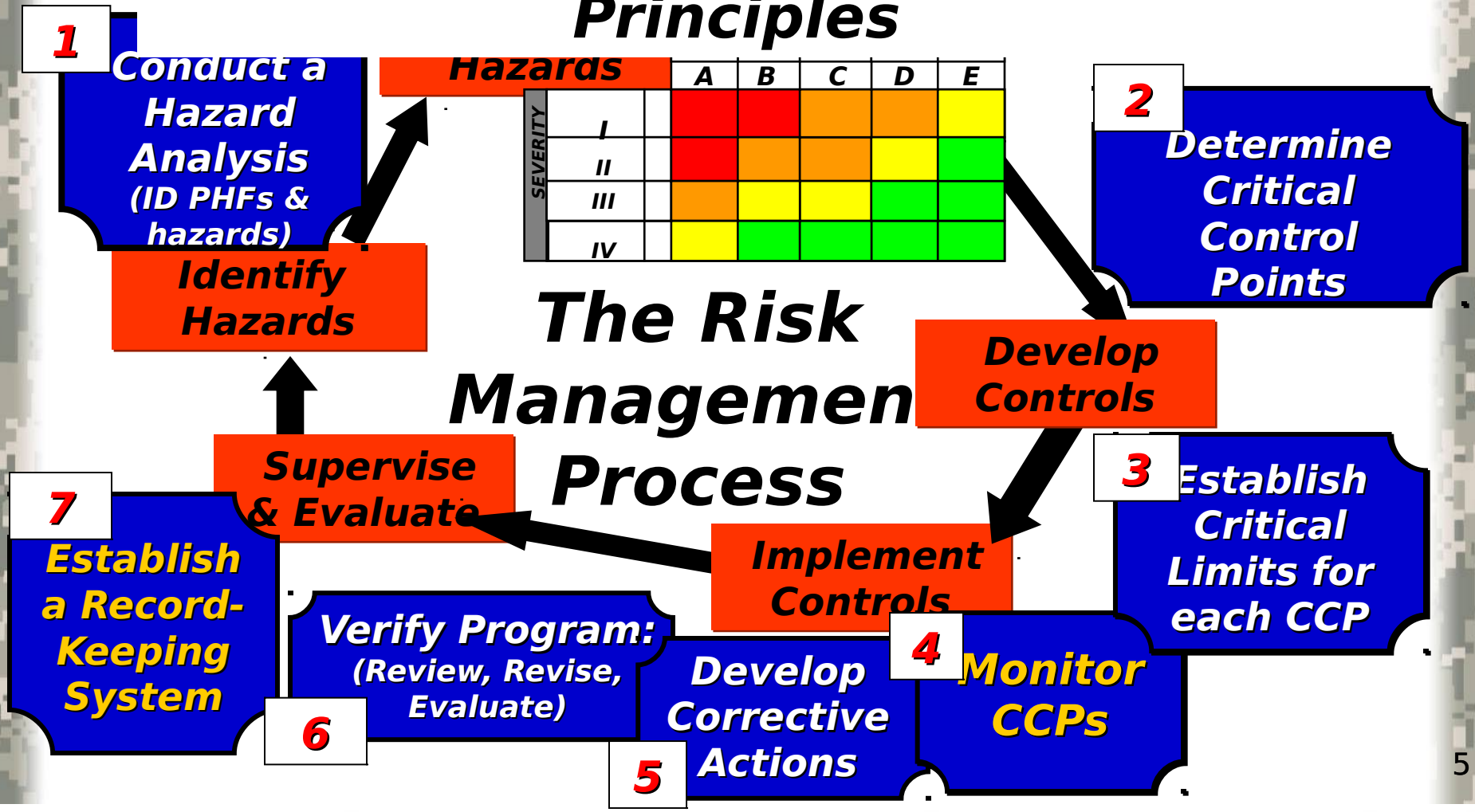
- Integrated Pest Management (IPM) Plan:
  - Food Program Manager develops.
  - Coordination with Dining Facility Manager, PM, & DPW.
  - Track structural deficiencies & corrective actions.
  - Prescribes non-chemical controls & guidance for initiating pest control contracts.

The Army Composite Risk Management Process



Food Risk Management

Food RM = Applying HACCP Principles



Food Risk Management

RISK ASSESSMENT MATRIX						
	Probability					
Severity		Frequent A	Likely B	Occasional C	Seldom D	Unlikely E
Catastrophic	I	E	E	H	H	M
Critical	II	E	H	H	M	L
Marginal	III	H	M	M	L	L
Negligible	IV	M	L	L	L	L
E-Extremely High		H-High		M-Moderate		L-Low

Food Risk Management

…enhances the prevention of food-borne illnesses by systematically applying prescribed food protection & sanitation standards.

- Monitor time & temperature controls for PHFs.
- Incorporation of HACCP principles:
  - Monitoring Procedures.
  - Critical Control Limits (identified by hazard symbols on the production schedule with in SCP-14).
  - Record Keeping.
- Defined Processes for Monitoring:
  - Cold holding & storage.
  - Hot holding.
  - Cooking.

Food Risk Management

TABLE 3-1 (Minimum Monitoring Requirements)

Table 3–1
Minimum monitoring requirements

Process	Number of samples & frequency		
Dining Facility Operation			
1.Cooking	*Breakfast Two meat items and two other hot items. *Lunch and dinner Three entrée items (if possible one meat, poultry, and seafood item) *Three other hot menu items. *All leftovers intended to be served hot will be entered on the log.	Each meal period	*Monitor internal product temperature at the end of the prescribed cooking period (per recipe card). Continue to monitor the temperature of items not in compliance until the internal cooking standard is achieved. * All leftovers being reheated are noted as Category 3 on the log sheet. * All leftovers must attain an internal product temperature of 165 degrees F. * All leftovers entered on the log will be highlighted with a translucent marker. Record internal food temperatures on data log for Cooking.
2. Cold Serving Salad bar, sandwich bar, self service cold bars and other cold-holding units such as dessert refrigerators .	Three menu items (Focus on pasta (macaroni) and potato salads, sliced cold cuts, diced meats or eggs, cut fruits or vegetables and cream desserts such as pies, puddings and custards).	Each meal period	* Check the same items at least three times during the meal period. Spot-check the same items at least twice during the meal period. * Record internal food temperatures on data log for Cold Serving.
3. Hot Serving (Hot serving line and hot self service areas)	*Breakfast Two meat items and two other hot items. Include one self-service item. *Lunch/Dinner Check at least one meat, poultry, or seafood item Check three other hot menu items.	Each meal period	* Monitor the same menu items three times during the meal period. Monitor the same menu items two or three times during the meal period (that is, 30-minute intervals or at the beginning, middle, and end of the meal period). * Record internal food temperatures on data log for serving.

Food Risk Management Temperature Standards

CAT	FOOD	Temperature Standards [^{o} F]
1	Whole muscle beef, Lamb, & Veal; Made-to-order eggs; Fish; Canned Hams; Cooked Vegetables; All other pre-cooked foods packaged by industry.	145 ***(Internal product for 15 sec)***
2	Ground beef products *(hamburgers, cubed steak)*; Pork products; Bulk-prepared scrambled eggs;	155 ***(Internal product for 15 sec)***
3	Poultry products; Stuffed products *(meats, pastas, peppers, etc…)*; Re-heated leftovers; Microwaved foods;	165 ***(Internal product for 15 sec)***
1	All cooked foods held hot on the serving line and in warmers.	140 ***(Internal product)***
2	All chilled PHFs in refrigerated storage, cold sandwich bars, & salad bars: *cut fruits & vegetables; mixed salads (potato, tuna, chicken, egg, etc…); custards & puddings.*	40 ***(Internal product)***
U=you	All refrigeration units *(reach-in & walk-in)*; salad bars; sandwich bars; dessert bars *(containing custards & puddings)*. Must maintain an ambient temperature of 38 degrees	38 ***(Ambient)***

Food Risk Management

DA Form 7458 - Cooking

RISK MANAGEMENT DATA LOG - COOKING

For use of this form, see DA PAM 30-22; the proponent agency is 3GS, G4.

1. DATE (YYYYMMDD)	2. MEAL
20060330	☐ BREAKFAST ☒ LUNCH ☐ DINNER ☐ OTHER

PROCESS: COOKING AND/OR REHEATING LEFTOVERS CATEGORY: 1 (≥ 145F) 2 (≥ 155F) 3 (≥ 165F)	3a. MONITORED BY SSG Piggott 3b. TITLE Shift Leader	3c. UNIT 49th STB DFAC: 8400 Fort Lee, VA

4. FOOD/MENU ITEM AND CATEGORY	5. EQUIPMENT NAME	6. TIME	7. INTERNAL TEMP (F)	8. CONTINUE COOKING	9. CORRECTIVE ACTION *Mandatory for non-compliance*
Meat Loaf CAT: 2	Combi Oven #1	1100 1115 1125	138 152 158	☒ ☒	Recheck temp until 155F is achieved.
Chicken Pot Pie CAT: 1	Combi Oven #2	1105 1115	142 148	☒	Recheck temp until 145F is achieved.
Chicken Noodle Soup CAT: 1	Steam Kettle	1105	152		
Fried Chicken CAT: 3	Deep Fat Fryer	1110	170		
Mashed Potatoes CAT: 1	Steam Kettle	1120	145		
Chicken Nuggets CAT: 3	Combi Oven #2	1120	166		

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.

Food Risk Management

DA Form 7459 – Hot/Cold Holding

RISK MANAGEMENT DATA LOG - SERVING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD): 20060330

2. MEAL: ☐ BREAKFAST ☒ LUNCH ☐ DINNER ☐ OTHER

PROCESS: HOT OR COLD SERVING

CATEGORY: 1 (hot ≥ 140F) 2 (cold holding ≤ 40F)

3a. MONITORED BY: SSG Piggott

3b. TITLE: Shift Leader

3c. UNIT: 49th STB, DFAC: 8400, Fort Lee, VA

4. FOOD/MENU ITEM AND CATEGORY	5. LOCATION	6. TIME	7. TEMP (F)	8. CORRECTIVE ACTION *Mandatory for non-compliance*
Meat Loaf CAT: 1	Main Line	1120	147	
		1150		
		1220		
Fried Chicken CAT: 1	Main Line	1120	150	
		1150		
		1220		
Macaroni and Cheese CAT: 1	Main Line	1120	110	Reheat to 140F or above before opening
		1150		
		1220		
Chili CAT: 1	Self Service Line #1	1120	150	
		1150		
		1220		
Potato Salad CAT: 2	Self Service Line #2	1120	39	
		1150		
		1220		
Eggs CAT: 2	Salad Bar	1120	38	
		1150		
		1220		
Cream Pie CAT: 2	Self Service Line #2	1120	39	
		1150		
		1220		

Record follow-up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. (Establish an SOP for monitoring interval.)

Food Risk Management
Two-Step Cooling Method

- The two step cooling method is a requirement (TB MED 530).
- 1st step – 140 to 70 within the first two hours after being removed from the line.
- 2nd step - 70 to 40 within four hours after being placed under refrigeration.
- Ice bath after changing to shallow pans and making batches smaller, blast chill if you have the capability.

Food Risk Management

How to implement

- Have blank copies of DA Forms 7458 & 7459 on hand.
  - Simply attach to production schedules.
  - ensure forms are available to all shift leaders/supervisors (ask yourself ! Is this a paperwork drill or are we actually doing this?).
- Dining Facility Manager reviews programmed menu for the week (SCP 14 will identify all PHF's).
  - Pre-select menu items to be monitored for each meal period each day.
  - Enter item description & category on appropriate forms (cooking, cold holding, hot holding).
  - Identify individuals responsible for monitoring (by meal period and day).
  - Get the cooks who are cooking involved.

Food Risk Management

How to…

- Dining Facility Manager spot checks monitoring logs at end of each meal period.
  - Ensure monitoring was performed.
  - Ensure forms completed properly.
  - Ensure forms are legible.
  - Note any food safety violations.
- Dining Facility Manager collects & files monitoring logs.
  - At end of each day.
  - Note recurring discrepancies.
  - File with Production Schedules.

Food Risk Management

How to…

Follow-up Actions

- Program training to address recurring deficiencies and who is responsible for what.
  - Cooking temperatures.
  - Hot/cold holding temperatures (mark gauges on steam tables and cold bars).
  - Cooling methods.
  - Thermometer calibration.
- Initiate & track work orders to correct faulty equipment.
  - Hot water capability of steam table.
  - Temperature calibration of warming units, griddles, ovens, and refrigerators.

Questions?